

CopyCat Burger King Whopper

Ingredients

1 pound ground chuck
1/2 teaspoon salt + extra divided use
1/4 teaspoon black pepper
butter
4 sesame seed hamburger buns
16 dill pickle slices
1/2 white onion sliced into rings
12 tomato slices
4 tablespoons ketchup
lettuce
4 tablespoons mayonnaise

Directions

Season the ground beef with 1/2 teaspoon of salt and the pepper, and form the meat into patties.

Butter the cut side of the hamburger buns and toast them in a skillet until lightly browned. Set aside.

Heat a grill to medium-high heat. Cook the burger patties for 2 to 3 minutes per side. While cooking, add a dash of salt to the burger.

Build the burger by placing the meat on the bottom bun followed by 3 or 4 dill pickle slices, 3 or 4 onion slices, and 2 to 3 tomato slices. Squirt a small amount of ketchup onto the burger and add lettuce. Then spread mayonnaise onto the top bun and place it onto the burger.